

Chef'sChoice®

Belgian WafflePro® Taste/Texture Select®



with
Quad®
BAKING SYSTEM

Instructions & Recipes for **Model 850/850-SE**

IMPORTANT SAFEGUARDS

1. Read all instructions before using the Belgian WafflePro® 850/850-SE.
2. Do not touch hot surfaces. Use the plastic handle to open lid and do not touch stainless cover when hot.
3. To protect against fire, electric shock and injury to persons, do not immerse cord, plug or waffle maker in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Before use unwind the power cord completely and keep cord away from hot parts of appliance.
6. Do not let power cord hang over edge of table or counter or touch hot surfaces.
7. Do not place on or near hot gas or electric burner, or in a heated oven.
8. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
9. Only operate the waffle maker on a dry, flat, non-slip surface.
10. Do not use the Belgian WafflePro® outdoors.
11. Do not operate the Belgian WafflePro® with a damaged cord or plug. If it malfunctions or has been damaged in any manner, return the Belgian WafflePro® to the EdgeCraft Corporation Service Department for examination, repair or adjustment.
12. The use of accessory attachments not recommended by the EdgeCraft Corporation may result in fire, electric shock, or injury to persons.
13. Always unplug the waffle maker from electrical outlet when not in use and before cleaning to avoid accidental electrical shock. Allow to cool before cleaning.
14. As long as the appliance is hot, even if unplugged, there is the danger of someone getting burned. Do not touch hot surfaces and do not put it into storage while hot.
15. Do not use the Belgian WafflePro® for other than intended use.
16. For use only on 120V 60HZ power. Use a socket with a good ground connection. Do not use a 3 to 2 prong adapter.
17. Unplug the Belgian WafflePro® after every use.
18. For household use only.

SAVE THESE INSTRUCTIONS.

YOU MADE A GOOD CHOICE

ChefsChoice[®], maker of the world's finest waffle makers, has created the professional Belgian Waffle Maker, Model 850/850-SE, for the waffle connoisseur. The result of more than five years of intensive research, the Model 850/850SE creates an entirely new taste sensation for a full depth Belgian Waffle. By creating a new design for the pocket ribs and walls of the conventional Belgian Waffle, ChefsChoice[®] has created a thinner, crispier waffle, sharply in contrast with the thicker more doughy conventional Belgian Waffle. The result is an exciting new taste experience for the waffle lover.

What's more, you will be thrilled by the remarkable consistency, the uniform thickness and color of each fully formed waffle – every waffle the same as the last. No longer is it necessary to “flip” your waffle maker to obtain perfectly shaped waffles that are evenly filled and uniformly baked. The secret is a novel venting system developed by ChefsChoice[®] that uses the steam generated during initial baking to push the waffle batter evenly into the extreme corners of the square design, where the excess steam is allowed to selectively escape by controlled venting. The result is a picture - perfect waffle.

Highly advanced electronic circuitry allows you, for the first time in any waffle maker, to select the baking rate – to vary the taste & texture with independent control of baking temperature and baking time. It even automatically detects the “batter drop” on the waffle plate and starts the baking timer for you allowing you to create a new, lacier waffle either with a crispier exterior or with a more uniform texture throughout. Simply make your selection, sit back and enjoy a lifetime of the world's finest waffles.

GETTING TO KNOW THE WAFFLEPRO® MODEL 850/850-SE

Take a minute to familiarize yourself with this product and its user-friendly controls to ensure years of waffle enjoyment.

Open the waffle maker by placing your finger under the locking latch as you lift the plastic handle. The lid, hinged at the rear of the waffle maker, can be fully opened where it will rest securely in the upright position.

Figures 1 and 2 (below) show the location of key features and controls.

COLOR ADJUST DIAL

Rotate this dial to change the baking temperature, which will vary the surface color of the waffle. For regular baking a setting of 3 to 4 is close to optimum. Select larger numbers to raise the baking temperature. When the dial is moved to a higher number the baking time display will show 0:00 until the new higher temperature is reached.

READY FOR BAKING, GREEN LIGHT

This lights whenever the heated waffle plates are at the selected baking temperature and are ready to add batter for a new baking cycle. You can change the Taste Selection and adjust the Baking Time only when this green light is on; these adjustments are locked-out during the preheat and baking cycles.

TASTE SELECT BUTTON, RED LIGHTS

Press to select either “Crisp Exterior, Moist Interior” (fast bake) or “Uniform Texture” (slower bake). Lights to the left indicate your selection. This selection may be changed only when the green “Ready for Baking” light is on.

The versatile Belgian WafflePro® Model 850 is designed to bake an 8.5 inch square, deep Belgian style waffle in less than two minutes. Conventional Belgian waffle makers are less powerful and typically take 4-6 minutes for the baking cycle. This short cycle is possible by



Figure 1. Belgian WafflePro® Taste/Texture Select®.

selecting the “Crisp Exterior- Moist Interior” (fast bake) position, which applies full power to both waffle plates. Baking will take longer if you select “Uniform Texture”, which uses less power for a deeper bake that allows time to develop a crunchy interior.

BAKING TIME DISPLAY

Displays the selected baking time in minutes and seconds or the time-remaining once the baking cycle is initiated. It counts down from the set time to 0:00 and beeps 3 times when the waffle is ready.

BAKE TIME ADJUSTMENT

Press the down (▼) button to reduce the preset baking time. Press the up (▲) button to increase the preset time. Hold either of these buttons down and the time is automatically changed by a scrolling action. Any change to the baking time may be made only when the green “Ready for Baking” light is on.

Like your home oven, the Belgian WafflePro® allows you to independently set the baking temperature and baking time. This, together with the choice of fast bake or slow bake, gives you flexibility well beyond the conventional griddle in that you can transfer heat faster or slower to the waffle during the baking cycle. You will enjoy this ability to fine tune the texture and taste of your waffles.

You will appreciate how the electronic controls automatically detect the presence of batter as you pour it onto the lower plate. These controls start the baking timer for you and tell you when the waffle is done by the timer count-down to zero accompanied by three audible beeps.

Also, you will note how each waffle is evenly baked, consistent in color, and fully filled. To achieve this it is important to measure carefully the amount of batter placed on the lower plate. If you use too little batter the waffle will not, of course, be fully formed. If you use too much it will overflow onto the perimeter overflow channel. Allow any overflow to solidify slightly. This makes it easier to remove.

Caution: if you overfill the waffle maker you will create more steam during the waffle forming stage.



Figure 2. Control panel.

Do not place your hand or any other part of the body near the perimeter of a WafflePro® when baking. Steam can burn. To control baking temperatures rotate the color adjustment dial. The numbers are precisely calibrated 1 thru 6 against the actual plate temperatures which covers the optimum temperature range for waffles. For most waffle batters a setting of 3½ is a good place to start.

Provision has been made for cord wrap and storage in a compartment under the WafflePro® where the power plug can be secured in a close fitting cavity. (See Figure 3, Page 15). The Belgian WafflePro® is particularly compact and readily stored compared to Belgian “flip type” waffle makers.

HOW TO BAKE WITH THE BELGIAN WAFFLEPRO - MODEL 850/850-SE

Before you bake for the first time you may want to decide whether you would prefer a waffle that has a crisp exterior while still slightly moist inside or whether you would like a drier waffle, crunchy all the way through. Whichever you prefer, you can make that selection with the “Taste Select” button as soon as the Belgian WafflePro® reaches baking temperature and the green “Ready to Bake” light is on.

Most people prefer the crisp exterior/moist interior, which will bake in as little as 90 to 120 seconds or slightly over 2 minutes, depending on just how moist you like the interior. It takes about twice as long if you select “Uniform Texture”.

You can use any waffle mix including the ChefsChoice Gourmet Waffle Mix, generally available through your local dealer. Choose any of the recipes included with these instructions, but we suggest you start with the Basic Wheat Flour Waffle or the Basic Waffles Using Packaged Mix on page 9 and 10.

Proceed as follows:

1. Plug the power cord into a conventional household grounded three-prong outlet, rated for 120 V, 20 amperes. Close the lid. (Because the Model 850/850-SE draws up to 15 amperes, choose an outlet free of any other active appliances).
2. The beeper will sound for 1 second and the digital display will illuminate showing “0:00”, indicating the waffle maker is heating.
3. Set the “Color Adjust” dial to a setting of “3” or “4”. This determines the actual baking temperature. If you wish to increase the baking temperature for a darker, browner waffle adjust the “Color Adjust” dial to a slightly higher number. Generally, movements of 1 division are enough. To reduce the bake temperature, move the dial to a lower number. Once you have reached the selected temperature (as indicated by the green “Ready for Baking” light) and before pouring the batter, make sure your texture selection and bake time are correct. If not, change them at this time to the desired values.
4. The green “Ready for Baking” light will come on when the waffle maker reaches baking temperature, as determined by the setting of the “Color Adjust” dial. At that time there will also be a 1 second audible “beep” and the baking time setting will appear. If you want to change the baking time or “Taste Select” you can do so only during the time when the green “Ready for Baking” light is on.
5. The WafflePro’s waffle plates are coated with a special non-stick material that is unusually resistant to sticking, however, if you find any tendency for the waffles to stick, the following simple procedure developed by Chef’sChoice will greatly reduce that tendency. This procedure eliminates the need for non-stick sprays.

Procedure: Heat the waffle plates fully and wait for the “Ready for Baking” green light to come on. Open the lid and carefully add 1 to 2 tablespoons of water to the center of the lower waffle plate. Caution: **This will create steam!** Immediately close the lid so that both the upper and lower plates are treated simultaneously and wait for the water to steam off completely.

Note: Adding water will likely automatically trigger the countdown mechanism. In any event, be sure to close the lid immediately to confine the steam, let the timer count down and wait for the “Ready for Baking” green light to come on before adding batter.

6. The “Taste Select” is set at the factory for “Crispy Exterior, Moist Interior” as the adjacent red light indicates. If you prefer to bake a waffle that is crunchier all the way through, push the “Taste Select” button. The red light next to “Uniform Texture” will light and the time displayed will be either the factory default of “4:15” or the time-setting you selected when you last baked with a setting of “Uniform Texture”. The “Uniform Texture” uses a reduced power level for a slower bake waffle. Note: The factory settings of bake-time are “2:00” (Two minutes) for “Crispy Exterior, Moist Interior”, which is a fast bake and “4:15” (Four minutes and fifteen seconds) for “Uniform Texture”, a slower bake.
7. Carefully place 1 full cup of pre-measured batter (some recipes call for more) onto the center of the lower baking plate, close the lid and make certain the locking latch engages (see Fig.1). The presence of batter will be detected automatically and the digital timer will start counting down. At the end of the baking cycle 3 short beeps will signal that the waffle is “done”. Carefully check the doneness of the waffle by unlatching and lightly lifting the lid. If the lid appears to be sticking or if you wish to deepen the color, leave the lid closed for an additional 15 seconds, then lift. The lid should open readily when the waffle is fully cooked.

Tip: Use a measuring cup to ensure accurate volume and to facilitate pouring of the batter.

8. Remove the waffle. To prevent damage to the non-stick baking surfaces, remove the waffle with a high temperature plastic spatula or fork. Note the light and crispy nature of the freshly baked waffle.
9. When the green “Ready to Bake” light and timer setting return, you can start the next waffle. (Note: If you wish to bake longer on the next cycle press and hold the “▲” up button to set the new time. To decrease the bake time press the “▼” down button. You can change the bake time only when the green light is on.) As you continue to hold either of these buttons the time will scroll faster. Once a waffle is baked with your new bake time, the electronics will automatically store this new time setting for your next use.
10. If left unattended for 45 minutes the Belgian WafflePro® will enter the “Sleep Mode”. In the “Sleep Mode” it’s display will show three flashing dashes “---” on the display. In the “Sleep Mode” the WafflePro® no longer attempts to maintain the “Color Adjust” temperature and the waffle plates will begin to cool. To wake up the Belgian WafflePro® and bake more waffles just press any button. When a button is pressed the display will show “0:00” and begin pre-heating to the “Color Adjust” baking temperature. If you do not wish to use the waffle maker again that day, be certain to unplug it before leaving the room.

DO NOT place any batter in the waffle maker until the plates have fully reheated and the green “Ready to Bake” light comes on. Otherwise the waffle batter will likely stick to the plates, making it very difficult to remove the waffle.

11. **Always unplug the Belgian WafflePro® immediately when you are finished baking. Never leave it unattended when plugged in. Children should not be allowed to use a waffle maker except in the presence of an attentive adult.**

Store the waffle maker only when fully cooled. It cools faster when the lid is left fully open.

WAFFLE BASICS

A perfect waffle is no accident! Superb waffles begin with a good recipe but depend on a versatile waffle maker to fully develop the flavor, texture and aroma matched to your taste. Some of us prefer a waffle with a moist interior like freshly baked bread. Others want a uniformly crunchy waffle, one that is baked slowly with less interior moisture. You may like to bake breakfast waffles that are crisp on the outside and fluffy inside, or you may want a waffle, destined to be served with a scoop of ice cream, that is crunchy throughout. The Belgian Waffle Pro® incorporates the unique QuadPlus® baking system to ensure that you can bake the way you prefer. It works as follows: The **“Crispy Exterior/ Moist Interior”** setting gives you a fast bake. The **“Color Adjust”** setting controls the surface baking temperature of the waffle and determines its color. To get a crispy exterior with a contrasting steamy aromatic interior you need a waffle maker that can bake fast. The Belgian WafflePro® is unique among all waffle makers in its ability to cook rapidly enough to create this delicious combination. Waffles made with the crispy Exterior/Moist Interior setting will retain more of the freshly-baked aroma and flavor. The degree of exterior crispness will depend on the recipe and the “Color Adjust” setting. The **“Uniform Texture”** setting gives a slow, deep bake. Waffles made with the “Uniform Texture” selection will be more evenly baked throughout their thickness. They will have a crunchy and drier texture. The amount of moisture retention will depend on the “Color Adjust” setting and bake time. Generally the “Color Adjust” setting will be 2 settings lower and the baking time will be about twice as long as that used with the “Crispy Exterior/Moist Interior” setting.

WAFFLE INGREDIENTS AND TECHNIQUES

Sugar in waffle batter enhances the browning of the waffle. If your diet permits, a small amount of sugar can do wonders for the waffles.

Cornmeal in waffle batter adds extra crunch. Only a few tablespoons are needed to add texture.

Butter and oil enhance flavor and can increase the darkening of the waffle. But too much of these liquids inhibits surface browning.

Eggs add their own flavor to the mix and, importantly, they reduce the tendency of waffles to “split”.

Use of the non-stick sprays will tend to produce lighter color waffles.

The consistency of your batter will affect the end result. The Belgian WafflePro® is designed to produce an unusually lacy waffle. To make this type of waffle, use a thinner batter or try the Lacy Recipe (page 11), described in the section titled “Basic Waffles Using a Packaged Mix”. Some recipes may call for separating the eggs, beating the whites and folding them in at the end of the mix. This step gives a slightly lighter textured waffle, but if you are in a hurry, whole unseparated eggs can be added before mixing.

Keep in mind the addition of fruit such as mashed bananas or berries to the basic waffle batter will yield a denser, moister baked waffle. You might find the “Uniform Texture” setting

the most satisfactory when baking waffles with added fruit. If the fruit sticks to the baking surface, simply add a little water, close the lid and steam the excess fruit off after you are finished baking.

Because the Belgian WafflePro® heats and bakes so rapidly on the “Crisp Exterior/Moist Interior” setting, you will be able to prepare waffles about as fast as they can be eaten. Waffles taste best “hot off the griddle” but you might let them cool on a wire rack for 20 to 30 seconds before serving. This gives the waffle a chance to release some steam and stiffen slightly. (If a waffle is placed directly on a plate, the steam condenses under the waffle, causing the crisp exterior to soften.)

For an express breakfast, it is hard to beat our Basic Waffle recipe prepared from a packaged mix. Try the European Home Style Waffle if you like the flavor of buttermilk. Whichever recipe you choose, serve the waffles hot, spread with butter, whipped cream, maple syrup or your favorite jams, jellies or fruit. Chef’sChoice® offers a Gourmet Waffle Mix formulated just for waffles, richly flavored and ready to use with the addition of only water.

Basic Wheat Flour Waffles

A simple recipe that produces a light and crisp waffle.

2 cups all-purpose flour

3 tablespoons sugar

1 tablespoon baking powder

1 teaspoon salt

2 eggs

¼ cup melted butter

1-1½ cups milk, as needed

Makes about 3 waffles

1. Place the flour, sugar, baking powder and salt in a medium size bowl. Stir with a wire whisk to evenly distribute the ingredients. Add the melted butter, eggs and about 1 cup of the milk. Blend with a wire whisk until smooth and free from lumps. The batter should be thick but still pour slowly from a measuring cup. Add more milk if necessary to obtain a thick but pourable consistency. If the batter becomes too thin, stir in a tablespoon or two of additional flour.
2. Preheat the Belgian WafflePro® and set it at:
“Crisp Exterior/Moist Interior” @ Color Adjust 3-4 for 2:30 minutes or
“Uniform Texture” @ Color Adjust 2 for 4:15 minutes.
3. Pour one full measured cup of batter onto preheated waffle grid. Close and latch the lid. Bake until signal indicates waffle is done.
4. Remove waffle and place on a wire rack for about 30 seconds, then serve immediately.

Note: Waffles may be kept warm in a preheated 300°F. oven for 5 to 10 minutes but their consistency may change. Batter can be kept overnight under refrigeration. If it thickens, add milk to restore to the desired consistency.

Basic Waffles Using Packaged Mix*

There are many commercial mixes available at your favorite grocery store that are excellent and can save preparation time. The flavors will vary slightly. Use the recipe on the box or prepare the mix as follows:

- 2 cups prepared pancake or waffle mix**
- 1 egg**
- 2 tablespoons vegetable oil**
- 2 tablespoons of sugar (adjust to your taste)**
- 1 teaspoon vanilla**
- 1 cup of milk**

Makes about 3 waffles

1. Place the waffle mix, egg, vegetable oil, sugar, and vanilla in a medium bowl. Add the cup of milk and blend all ingredients with a wire whisk until smooth and free from lumps. The batter should be thick but still pour slowly from a measuring cup. If the batter seems too thick, add more milk and if it seems to loose, add more mix, one tablespoon at a time.
2. Preheat the Belgian WafflePro® and set it at:
“Crisp Exterior/Moist Interior” @ Color Adjust 3-4 @ 2:15 minutes or
“Uniform Texture” @ Color Adjust 2 - 3 @ 4:00 minutes.
3. Pour one full measured cup of waffle batter onto preheated waffle grid. Close and latch the lid. Bake until the signal indicates the waffle is done.
4. Remove waffle and place on a wire rack for about 30 seconds, then serve immediately.

Note: Waffles may be kept warm in a preheated 300°F. oven for 5 to 10 minutes but their consistency may change. Batter can be kept overnight under refrigeration. If it thickens, add milk to restore to the desired consistency.

** A wide variety of trademarked mixes are available including General Mills Bisquick®, Pillsbury Hungry Jack®, and Quaker Oats Aunt Jemima®. Chef'sChoice® Gourmet Waffle Mix is ready to use and does not require additives other than water.*

Delicious Fruit Additions to the Basic Waffle Recipes

Spicy Banana: Fold in ½ cup of mashed ripe bananas and 1 teaspoon cinnamon.

Country Apple: Fold in ½ cup of finely chopped (skinned and seeded) apples and ½ cup of chopped pecans or walnuts.

Blueberry: Fold in ½ cup canned Maine (small) blueberries and a pinch of nutmeg. If unavailable, frozen or fresh blueberries are fine. We recommend small berries for best results.

Lacy Waffles Using Packaged Mix

For a unique lacier waffle, we highly recommend the following basic recipe:

- 2 cups prepared pancake or waffle mix**
- 1 tablespoon vegetable oil**
- ½ tablespoon sugar (adjust to your taste)**
- 1 ¼ cup water**

Makes about 2 waffles

1. Place the waffle mix, vegetable oil and sugar in a medium bowl. Add the water and blend all ingredients with a wire whisk until smooth and free from lumps. Let stand for 5 minutes.
2. Preheat the Belgian WafflePro® and set it at:
“Crispy Exterior/Moist Interior” @ Color Adjust 4 @ 1:35 minutes.
3. Pour one full measured cup of waffle mix onto preheated waffle grid. Close and latch the lid. Bake until the signal indicates the waffle is done.
4. Remove waffle and place on wire rack for about 30 seconds, then serve immediately.

Note: Waffles may be kept warm in a preheated 300°F. oven for 5 to 10 minutes but their consistency may change. Batter can be kept overnight under refrigeration. If it thickens, add water to restore to the desired consistency.

Cornmeal Waffles

The crunchy yet airy texture of this waffle is matched by it's excellent taste.

- 1½ cups-all purpose flour**
- ½ cup yellow cornmeal**
- 1 tablespoon baking powder**
- 2 tablespoons sugar**
- 1 teaspoon salt**
- ½ teaspoon baking soda**
- 2 eggs, lightly beaten**
- 5 tablespoons vegetable oil**
- 1 cup milk**

Makes about 3 waffles

1. Combine all dry ingredients in a medium bowl. Stir to blend well.
2. Make a well in the center of the dry ingredients. Add the eggs and oil. Slowly pour in the milk, mixing constantly until all ingredients are blended and the batter thickens. If the batter is too thick, add more milk, one tablespoon at a time until the right consistency is obtained.
3. Preheat the Belgian WafflePro® and set it at:
“Crispy Exterior/Moist Interior” @ Color Adjust 4-5 @ 2:00 minutes or
“Uniform Texture” @ Color Adjust 2½ @ 4:00 – 4:30 minutes
4. Pour one full measured cup of waffle batter onto preheated waffle grid. Close and latch the lid. Bake until the signal indicates the waffle is done.
5. Remove waffle and place on wire rack for 30 seconds, then serve immediately. If you prefer more of a cornbread style waffle, substitute more cornmeal for some of the flour in the recipe. ½ cup of flour to 1½ cups cornmeal is ideal. You'll need to add more milk to obtain the proper consistency. Bake as directed.

Note: Waffles may be kept warm in a preheated 300°F. oven for 5 to 10 minutes but their consistency may change. Batter can be kept overnight under refrigeration. If it thickens, add milk to restore to the desired consistency.

Waffle Brownies

The child in everyone will love this waffle as an afternoon snack or baked-to-order dessert. For a special treat, serve these waffles with whipped cream or in a Brownie Sundae with ice cream and hot fudge sauce. **Superb!**

- 3 oz. (3 squares) unsweetened chocolate, melted**
- ½ cup (8 tablespoons) butter or shortening, melted**
- 3 eggs**
- ½ teaspoon salt**
- ¾ cup sugar**
- 1 teaspoon vanilla**
- 1½ cups all-purpose flour**
- ½ - ¾ cup chopped nuts (walnuts or pecans), optional**
- 1 cup milk, more if needed**
- powdered sugar, optional**

Makes about 3 waffles

1. Place the chocolate and butter or shortening in a small saucepan and melt over low heat. Set aside to cool.
2. In a medium bowl, beat the eggs and salt until light in color. Add the sugar and vanilla. Beat by hand to combine, then fold in the cooled chocolate mixture.
3. Stir in the flour and nuts (if using). Slowly add just enough milk to make a thick batter spoonable onto the waffle grid.
4. Preheat the Belgian WafflePro® and set it at:
“Crisp Exterior/Moist Interior” @ Color Adjust 3-4 @ 2:30 minutes or
“Uniform Texture” @ Color Adjust 2 @ 4:30 minutes.
5. Place a full measured 1¼ cups of batter onto the preheated waffle grid. Close and latch the lid. Bake until signal indicates waffle is done.
6. Remove waffle and place on wire rack for 30 seconds, then serve immediately.

Waffle brownies will store well for several days if wrapped in plastic.

Note: Waffles may be kept warm in a preheated 300°F. oven for 5 to 10 minutes but their consistency may change. Batter can be kept overnight under refrigeration. If it thickens, add milk to restore to the desired consistency.

European Home Style Waffles

For those who like the tang of buttermilk, this recipe makes a light waffle with a delicate golden color.

- 2 cups all purpose flour**
- ½ teaspoon baking soda**
- 1½ teaspoons baking powder**
- ½ teaspoon salt**
- 2 tablespoons sugar**
- 2 eggs, separated**
- ½ cup buttermilk**
- 1 cup milk**
- 4 tablespoons butter, melted**

Makes about 4 waffles

1. In a medium bowl, stir together the flour, baking soda, baking powder, salt, and sugar. Set aside.
2. In a small bowl, combine the egg yolks, buttermilk, milk, and melted butter and mix well. Using a rubber spatula, gently fold the liquid into the dry ingredients.
3. In a separate bowl, beat the egg whites until they are foamy and hold soft peaks. Gently fold the egg whites into the batter.
4. Preheat the Belgian WafflePro® and set it at:
“Crispy Exterior/ Moist Interior” @ Color Adjust 3-4 @ 2:30 minutes or
“Uniform Texture” @ Color Adjust 2 @ 4:15 minutes.
5. Pour one full measured cup of waffle batter onto preheated waffle grid. Close and latch the lid. Bake until signal indicates waffle is done.
6. Remove waffle and place on wire rack for 30 seconds, then serve immediately.

Note: Waffles may be kept warm in a preheated 300°F. oven for 5 to 10 minutes but their consistency may change. Batter can be kept overnight under refrigeration. If it thickens, add milk to restore to the desired consistency.

Authentic Belgian Waffle Recipe

This authentic recipe, preferred in Belgium and the Netherlands, is much richer and sweeter than the American recipes. Both children and adults love this Belgian treat. It is particularly good for dessert, at parties and for special occasions.

8 oz. granulated sugar

8 oz. (1 cup) butter, melted

4 eggs, separated

1½ cups self-rising flour

Makes about 3 waffles

1. Place the granulated sugar in a medium size bowl. Mix in the melted butter. Mix in the 4 egg yolks. Add and thoroughly mix in the self-rising flour.
2. In a medium size bowl, beat the egg whites until stiff. Stir the whites into the flour mixture until all is fully blended. If necessary, add a little more flour to stiffen the batter. The batter should flow off a spoon, but only slowly.
3. Preheat the Belgian WafflePro® and set it at:
“Uniform Texture” @ Color Adjust 2 @ 4:30 minutes.
4. Pour one full measured cup of batter onto the preheated waffle grid. Close and latch the lid. Bake until the signal indicates the waffle is done.
5. Remove waffle and place on wire rack for 30 seconds, then serve immediately.

Because this batter has so much butter, some batter could seep out of the sides and front of the waffle maker during the baking process. This is normal. The waffle will be soft and fragile (compared to American waffles) when “ready”, but it will stiffen quickly when removed from the griddle. Because it is very sweet and filling (like a butter cookie), you will find that 3 waffles will satisfy a group of 6 to 8 people.

CORD SAFETY

A short power supply cord is provided with this appliance to reduce the risk of someone becoming entangled in or tripping over a longer cord and causing the Belgian WafflePro® to overturn, spilling its hot contents. While EdgeCraft does not recommend it, appropriately rated extension cords are available and may be used if care is exercised in their use. If an extension cord is used, it must have an integral ground wire, a three prong plug and the marked electrical rating of the extension cord should be at least 20 amperes. The longer cord should be arranged so that it will not hang over the counter top or tabletop where it can be pulled on by children or pets or tripped over.

CLEANING AND CORD STORAGE

Before cleaning the Belgian WafflePro®, always unplug the power cord and wait until the waffle maker cools to room temperature. Never clean the appliance under water. If you find it necessary to clean the baking surface, use a moist soft tooth brush, a moist Q-tip, or a flexible thin moist cloth. Never use sharp or pointed tools as they will damage the anti-stick surfaces. The exterior can be safely cleaned with a mild detergent on a damp soft cloth, a Q-tip, or small soft brush. Then use a dampened cloth followed by drying with a dry soft cloth. See Figure 3 (below) for suggested cord storage.

TROUBLESHOOTING AND SERVICE

- If the power cord is plugged into a power outlet and none of the lights come on, verify that you have power at the electrical wall outlet. If not, then check the home fuse box for a faulted fuse or tripped circuit breaker. If there is power at the outlet and the waffle maker lights remain off, return the unit to EdgeCraft Service Department.

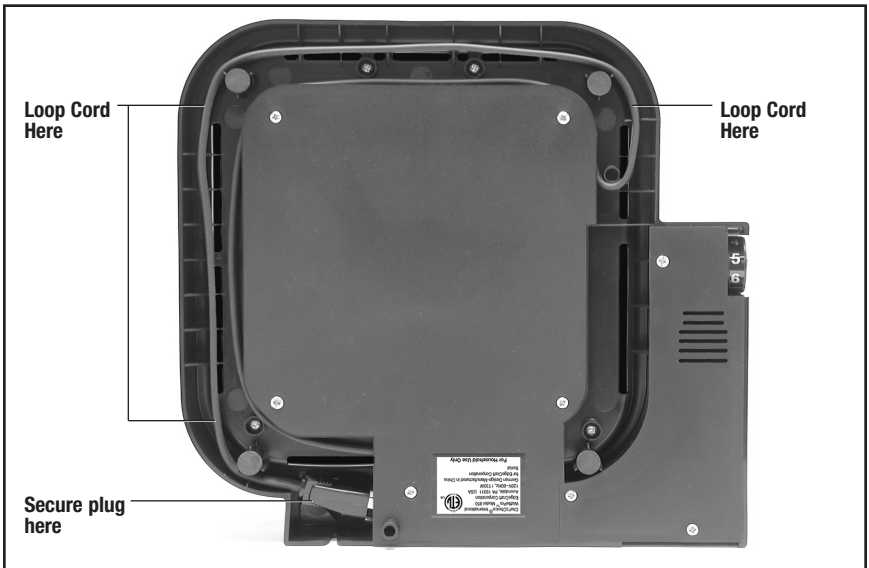


Figure 3. Cord clips under base.

- If there is power to the waffle maker and the timer display shows “Err” unplug the unit. Wait 30 seconds and reinsert the power plug. If the “Err” reappears, unplug the unit and contact EdgeCraft Customer Service for assistance.
- This appliance is for household use only. No user-serviceable parts are inside. Refer servicing to EdgeCraft or qualified personnel.
- In the event service is needed for an out-of-warranty Belgian WafflePro[®], return it to EdgeCraft Corporation where the cost of repair for electrical or mechanical adjustment can be estimated before the repair is undertaken. If failure occurs within the warranty period there may be no charge. Please include your return address and a brief description of the problem or damage to the waffle maker on a separate sheet inside the box.

EdgeCraft

World Leader in Cutting Edge Technology[®]

Send your unit (postage prepaid) to:

EdgeCraft Corporation

825 Southwood Road, Avondale, PA 19311

Customer Service 1-800-342-3255 or 610-268-0500

www.chefschoice.com

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Conforms to UL Std. 1083 Certified to CAN/CSA Std. C22.2 No. 64-M91

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